

Raspberry Creek

FOOD CO.

CANAPE MENU

HOT

Whitebait butty with chives and lemon (GF)

Spicy prawn and white fish cake with lime mayonnaise (GF, DF)

Seared scallops with cauliflower purée and crispy caper (GF)

Crispy wontons with shredded pork hoisin and cucumber (DF)

Braised lamb croquettes with salsa Verde (DF)

Roast lamb rump bites with crumbled goats cheese, parsley and lemon oil (GF)

Tempura prawns with soy, coriander and spring onion dipping sauce (DF)

Ham hock croquettes with sauce gribiche

Black vinegar braised pork belly with pickled cucumber (GF, DF)

Courgette, feta and mint fritters (V)

Crab and gruyere cheese fritters with saffron mayo

Blue cheese croquette with stone fruit chutney (V)

Polenta chips with parmesan aioli (V)

Goats cheese and rosemary profiteroles (V)

Fried mac and cheese balls with gruyere homemade ketchup (V)

Deep fried tofu spoons with tamari sesame glaze (GF,VE)

Grilled haloumi on crisp pita with mint and orange (V)

Falafel balls with lemony hummus (GF, VE)

Wild mushroom arancini balls with shaved parmesan truffle salt
and black garlic mayo (V)

Tandoori prawns with mint and garlic yogurt crumbed poppadum

Persian sausage rolls

COLD

Beetroot gravlax salmon with dill and mustard crème fraiche on a blini

Tuna sashimi with ponzu and black sesame (DF)

Oysters au naturel/ red wine vinegar and shallots/nahm Jim (GF, DF)

Salmon sashimi and wasabi mayonnaise (GF)

Chicken liver parfait with red onion marmalade on Melba toast

Seared beef fillet with horseradish cream, red onion marmalade on toasted brioche

Smoked duck breast, pickled pear and micro cress (GF, DF)

Crostini with truffled wild mushrooms (VE)

Prosciutto pear and gorgonzola rolls (GF)

Rabbit rillettes with roasted plum chutney

Prosciutto wrapped asparagus (GF, DF)

Seared rare venison skewers with Asian flavours (GF, DF)

Hoisin beef with chilli, ginger and spring onion salsa

Chilled Beetroot and goats cheese gazpacho shots (GF, V)

Squash frittatas pea puree roasted cherry tomato (GF, V)

Buffalo mozzarella and cherry tomato wrapped with basil leaf (GF, V)

Whipped goats cheese spoon with grilled stone fruit and vincotto (GF, V)

Watermelon, feta and basil spoons (GF, V)

White almond and bread gazpacho shots with fresh figs (DF, V)

DESSERT CANAPE

Lemon meringue tartlets with raspberry compote (V)

Gluten free brownie with hazelnut praline and salted caramel (GF) contains nuts

Vanilla baked cheesecake berries (V) contains nuts

Chocolate and Frangelico mousse with hazelnuts tuille (V) contains nuts

Selection of macaroons (GF, V) contains nuts

Lemon posset with rose jelly and pistachio crumb (V) contains nuts

Gluten free orange cake with cardamon mascropony (GF) contains nuts

Seasonal berry and mint salad pots (VE)

GF=GLUTEN FREE

DF=DAIRY FREE

V=VEGETARIAN

VE= VEGAN